Amendments to the Claims:

The listing of claims will replace all prior versions, and listings, of claims in the application:

IN THE CLAIMS:

1. (Currently Amended): A process for the manufacture of a food product, comprising:

-preparing a raw pizza dough rolled out in a format substantially double that of the product to be obtained;

-conventionally placing on said raw pizza dough various pizza topping ingredients;

-cooking said raw pizza dough with its pizza ingredients in a pizza oven, on the base and with the ambient heat of said pizza oven;

-folding the cooked dough with ~~topping~~ its pizza ingredients over itself on leaving the oven and forming a pouch in a format corresponding to that of the product to be obtained, substantially with superposition of the top and bottom borders of the folded dough ~~being distant to one another and~~ forming a peripheral distance ~~edge~~ between said borders; and

-coating the peripheral distance ~~edge~~ and the possible ingredients which are level with said substantially superimposed top and bottom ~~and distant~~ borders with a cordon of edible paste, based on starch and/or potato starch, which solidifies under the heat of the cooked dough on leaving the oven ~~with setting on the peripheral edge of said borders,~~ thus closing the pouch formed.

2. (Currently Amended): The process according to claim 1, wherein the format of the rolled-out raw pizza dough ready for cooking is ~~advantageously~~ rectangular, so as to form, after folding into two equal parts, a product whose format is also rectangular and uniform and corresponds to half that of the rolled-out dough.

3. (Currently Amended): The process according to either of ~~claims~~ claim 1 ~~and~~ or 2, wherein the cordon for joining the borders of the folded portions is a simple edible paste derived from a mixture of a cereal grain flour and water ~~to the~~ at an appropriate viscosity for adherent application to said borders.

4. (Currently Amended): A process for the industrial manufacture of a food product, having a format similar to that of a sandwich, comprising carrying out continuously the following ~~various~~ successive operations on a manufacturing line:

-preparing a raw pizza dough,

-placing said raw pizza dough in the form of a uniform continuous band having substantially double the width of that of the product to be obtained, on a moving conveyor belt of the manufacturing line,

-topping said moving band of pizza dough with pizza ingredients,

-cooking said moving band of pizza dough with said pizza ingredients ~~topping~~,

-folding the cooked and hot dough band with said pizza ingredients ~~topping~~ over itself, border to border, forming a peripheral distance ~~border edge~~ between

said ~~the distant~~ borders, ~~cutting into folded band components having a format of defined length, separating of said band components by a defined small gap,~~

-applying a cordon of edible paste in ~~over~~ the peripheral distance between said borders ~~border edge of the folded band components~~, and

-cooling the food product obtained before its final packaging.

5. (Currently Amended): The process according to claim 4, wherein the cutting to length and separating of said dough by a small gap of the band components ~~may take~~ takes place before cooking in the oven, before or after said topping.

6. (Cancelled).

7. (Cancelled).

8. (Currently Amended): A food product produced in the shape of a pouch closed with a cordon of edible paste set between ~~on the edge of its distant~~ top and bottom borders, wherein the pouch is formed in the hot state, folded and rolled up on itself, after cooking, with hardening of the cordon.

9. (Previously Presented): The food product according to claim 8, wherein said formed pouch is closed on one side, by pressing down, in the hot state after cooking, a longitudinal border of a half-portion of dough band over the other.

10. (Previously Presented): The food product according to claim 8, wherein said formed pouch is closed by folding a longitudinal border and lateral borders of a dough portion which are pressed down in the hot state over the other portion.